



## HERB RUBBED ROASTED TURKEY SERVES 10

14 # turkey, brined  
1/4 # carrots, chopped  
1/2 C olive oil  
2 sprigs ea rosemary, thyme; chopped  
1 tsp black pepper

1/2 # onions, chopped  
1/4 # celery, chopped  
juice of 1 lemon  
10 cloves garlic, minced

**Rub turkey:** Combine olive oil, lemon juice, herbs, garlic, and pepper. Rub all over the turkey, inside and out. Stuff the turkey with your favorite stuffing and truss.

**Roast:** Sprinkle the chopped vegetables at the bottom of the roasting pan and set the turkey on top. Roast according to the roasting chart on the back. When done, let rest for 30 minutes while covered with foil.

Remove stuffing to a serving dish and carve the turkey. Serve with gravy.

Turkey WT.	Oven Temp	Internal Temp*	Cooking Time** hrs
10-13#	350°	160°	1 1/2 - 2 1/4
14-23#	325°	160°	2-3 hr
24-27#	325°	160°	3 - 3 3/4
28-30#	325°	160°	3 1/2 - 4 1/2

\*to measure the internal temp of the turkey, insert a thermometer through the thickest part of the breast, to the bone.

\*\*Times are for **unstuffed** birds. Stuffed birds take 30-50 minutes longer.

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